

WIND SPIRIT 12/13/2003 SCORE: 94

Inspection details with violations, recommendations and corrective action.

Item No.	Description	Points Deducted
6	Halogen analyzer chart recorder maintained, operated, records; Sampling, records	2

Site: POTABLE WATER

Deduction Status: Y

Violation: ACCORDING TO THE STAFF, MICROBIOLOGIC REPORTS ARE NOT OBTAINED FROM THE PORTS WHERE WATER IS BUNKERED. THE SHIP HAS AN INCUBATOR ON BOARD, BUT DOES NOT HAVE THE SUPPLIES NEEDED TO PERFORM MICROBIOLOGIC TESTS ON SHORE SIDE WATER SUPPLIES PRIOR TO BUNKERING. THE SHIP ALSO DOES NOT PERFORM WATER SAMPLING FROM RANDOM POINTS THROUGHOUT THE SHIP FOR THE PRESENCE OF E. COLI SINCE THEY DO NOT HAVE THE SUPPLIES NEEDED TO PERFORM THESE TESTS.

Recommendation: 5.1.1.2.1 Where available, the vessel shall have a copy of the most recent microbiologic report from each port before bunkering potable water to verify that the water meets potable standards. In lieu of obtaining reports from the ports, ensure that the ship performs microbiologic tests on shore side water supplies. 5.6.1.1.1 A minimum of four potable water samples per month shall be collected and analyzed for the presence of Escherichia coli. Samples shall be collected randomly from locations forward, aft, upper, and lower decks of the vessel.

Action: Test kits are now onboard and in use.

Site: POTABLE WATER

Deduction Status: Y

Violation: ON 11/7 FROM 0200 TO 1400, THE FAR POINT HALOGEN ANALYZER CHART RECORDER CHART MEASURED A LEVEL OF 0.0 PPM IN THE DISTRIBUTION SYSTEM. IT WAS STATED BY THE STAFF THAT MAINTENANCE WAS BEING PERFORMED ON THE SYSTEM, BUT THIS WAS NOT INDICATED ON THE CHART.

Recommendation: 5.5.2.2.3 Records from the halogen analyzer-chart recorder shall verify the free residual halogen of 0.2 mg/L (ppm) and 5.0 mg/L (ppm) in the water distribution system for at least 16 hours in each 24-hour period since the last inspection of the vessel. 5.5.2.2.1 Halogen analyzer-chart recorder charts shall be changed, initialed, and dated daily. Charts shall contain notations of any unusual water events in the potable water system.

Action: Notations will be made on the charts in the future.

Item No.	Description	Points Deducted
9	Swimming pools / spas halogen residuals	0

Site: WHIRLPOOL

Deduction Status: N

Violation: THERE WERE NUMEROUS DAYS SINCE THE LAST INSPECTION WHEN THE BROMINE LEVEL IN THE WHIRLPOOL WAS BELOW 4.0 PPM. IT COULD NOT BE DETERMINED IF THE WHIRLPOOL WAS OPEN DURING THESE TIMES SINCE NOTATIONS WERE NOT MADE ON THE CHARTS. HOWEVER THESE TIMES WERE DURING THE DAY.

Recommendation: 6.3.2.1.1 Whirlpool spas shall maintain a free residual chlorine of >3.0 mg/L (ppm) and <10 mg/L (ppm), or a free residual bromine of >4.0 mg/L (ppm) and <10 mg/L (ppm).

Action: Ship will monitor the whirlpool more closely and note on the charts when the unit has been closed.

Site: POOL

Deduction Status: N

Violation: THERE WERE NUMEROUS DAYS SINCE THE LAST INSPECTION WHEN THE HALOGEN LEVEL WAS OUT OF RANGE, SOMETIMES BELOW 1.0 PPM, OR EVEN 0.0 PPM, AND ABOVE 3.0 PPM, SOMETIMES AS HIGH AS 6.2 PPM.

Recommendation: 6.2.2.1.1 A free residual halogen of >1.0 and <3.0 mg/L (ppm) shall be maintained in recirculated swimming pools.

Action: Staff will monitor halogen levels more closely.

Item No.	Description	Points Deducted
10	Swimming pools / spas maintained, safety equipment	0

Site: POOL

Deduction Status: N

Violation: MANY OF THE CHARTS DID NOT CONTAIN ANY CORRECTIVE ACTION STATEMENTS WHEN THE HALOGEN LEVEL WAS OUT OF RANGE. IT COULD ALSO NOT BE DETERMINED FROM MANY OF THE RECORDS WHEN THE POOL WAS ACTUALLY OPEN FOR USE.

Recommendation: 6.2.2.2.6 Logs and charts shall contain notations of any unusual water events with the swimming pool operation and corrective actions taken.

Action: Notations will be made on the charts in the future.

Site: WHIRLPOOL

Deduction Status: N

Violation: FROM 3/15/03 TO 6/24/03, THE PH LEVEL WAS NOT RECORDED ON THE CHART.

Recommendation: Ensure that the pH is recorded on the chart to verify that the pH levels are between 7.2 - 7.8.

Action: PH is now recorded.

Site: WHIRLPOOL

Deduction Status: N

Violation: CHARTS FOR BROMINE AND PH LEVELS COULD NOT BE LOCATED FOR SEVERAL DAYS SINCE THE LAST INSPECTION. MANY OF THE CHARTS DID NOT CONTAIN ANY CORRECTIVE ACTION STATEMENTS WHEN THE BROMINE LEVEL WAS TOO LOW OR THE PH WAS TOO HIGH OR NOT RECORDED. IT COULD ALSO NOT BE DETERMINED FROM MANY OF THE RECORDS WHEN THE WHIRLPOOL WAS ACTUALLY OPEN FOR USE.

Recommendation: 6.2.2.2.7 Logs and charts shall be retained for at least 12 months and shall be available to the VSP for review during inspections. 6.3.2.3.6 Logs and charts shall contain notations of any unusual water events with the whirlpool spas and corrective actions taken.

Action: Notations will be made on the charts in the future.

Site: WHIRLPOOL

Deduction Status: N

Violation: THERE WERE NUMEROUS DAYS SINCE THE LAST INSPECTION WHEN THE PH WAS MEASURED ABOVE 7.8.

Recommendation: 6.3.1.2.2 The whirlpool spa water shall be maintained with a pH between 7.2 and 7.8.

Action: Staff will monitor the pH Level more closely.

Item No.	Description	Points Deducted
19	Food protected storage, preparation, display, service, transportation; Original containers, labeling; Food handling minimized; In-use food dispensing, preparation utensils stored	0

Site: VERANDAH BUFFET

Deduction Status: N

Violation: SNEEZE GUARDS WERE NOT PROVIDED ON THE SIDES OF THE BUFFET WHERE THE PASSENGERS WOULD LINE UP TO SERVE THEMSELVES AND WHERE PLATES WOULD BE PROVIDED. FOOD PLACED ON THE EDGES OF THE BUFFET LINE WOULD NOT BE ADEQUATELY PROTECTED AGAINST CONTAMINATION.

Recommendation: 7.3.3.6.1 Food on display shall be protected from contamination by the use of packaging; counter, service line, or salad bar food guards; display cases; or other effective means.

Action: Food is adequately protected.

Item No.	Description	Points Deducted
20	PHF temperature maintenance facilities; Food-contact surfaces designed, constructed, installed, maintained; TMD=s provided, located, calibrated	2

Site: MAIN GALLEY

Deduction Status: Y

Violation: CORROSION WAS NOTED IN THE FLOOR MIXER COLLAR IN THE BAKERY/PASTRY AREA.

Recommendation: 7.4.1.1.2 Materials that are used in the construction of multiuse utensils and food-contact surfaces of equipment shall be: (1) Durable, corrosion-resistant, and nonabsorbent; (2) Sufficient in weight and thickness to withstand repeated warewashing; (3) Finished to have a smooth, easily cleanable

surface; and (4) Resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.

Action: Corrosion has been removed.

Site: MAIN GALLEY

Deduction Status: Y

Violation: ROUGH SURFACES WERE NOTED ON THE FOOD CONTACT SURFACE OF THE TILT PAN NEAR THE DRAIN HOLE. THIS WAS NOTED ON THE LAST INSPECTION.

Recommendation: 7.4.2.2.1 Multiuse food-contact surfaces shall be: (1) Smooth; (2) Free of breaks, open seams >1 mm (1/32 inch), cracks, chips, inclusions, pits, and similar imperfections; (3) Free of sharp internal angles, corners, and crevices; (4) Finished to have smooth welds and joints; and (5) Accessible for cleaning and inspection by one of the following methods without being disassembled, by disassembling without the use of tools, or by easy disassembling with the use of handheld tools commonly available to maintenance and cleaning personnel such as screwdrivers, pliers, open-end wrenches, and Allen wrenches.

Action: This unit may be replaced in the future.

Item No.	Description	Points Deducted
21	Nonfood-contact surfaces designed, constructed, maintained, installed, located	1

Site: VERANDAH GALLEY

Deduction Status: Y

Violation: PEELING SEALANT WAS NOTED AROUND THE DRIP PAN AREA OF THE FLAT TOP GRILL, MAKING CLEANING DIFFICULT.

Recommendation: 7.4.2.2.6 Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.

Action: Sealant has been renewed.

Site: MAIN GALLEY

Deduction Status: Y

Violation: PEELING SEALANT WAS NOTED AROUND THE DRIP PAN AREA OF THE FLAT TOP GRILL, MAKING THIS AREA DIFFICULT TO CLEAN.

Recommendation: 7.4.2.2.6 Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.

Action: Sealant has been renewed.

Site: CREW MESS

Deduction Status: Y

Violation: HOLES WERE NOTED ON THE TECHNICAL AREA OF THE WARMER WHERE A KNOB WAS MISSING, MAKING IT DIFFICULT TO CLEAN.

Recommendation: 7.4.2.2.6 Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.

Action: Hole will be closed.

Item No.	Description	Points Deducted
26	Food-contact surfaces equipment / utensils clean; Safe	0

Site: MAIN GALLEY

Deduction Status: N

Violation: ONE PAN AND ONE LADLE WERE FOUND SOILED AND STORED AS CLEAN IN THE POTWASH AREA.

Recommendation: 7.5.5.1.1 Food-contact surfaces of equipment and utensils shall be clean to sight and touch.

Action: Crew was re instructed to do a better job checking the cleanliness of items cleaned.

Site: MAIN GALLEY

Deduction Status: N

Violation: THE FLOOR MIXER COLLAR IN THE BAKERY/PASTRY AREA WAS HEAVILY SOILED. IT WAS STATED THAT THIS IS NOT REMOVED REGULARLY FOR CLEANING AFTER USE, EVEN THOUGH THE MIXER IS USED ON A REGULAR BASIS.

Recommendation: 7.5.5.1.1 Food-contact surfaces of equipment and utensils shall be clean to sight and touch.

Action: Collar is now removed regularly and is clean.

Site: MAIN GALLEY

Deduction Status: N

Violation: ONE KNIFE WAS FOUND SOILED AND STORED AS CLEAN IN THE BAKERY/PASTRY AREA.

Recommendation: 7.5.5.1.1 Food-contact surfaces of equipment and utensils shall be clean to sight and touch.

Action: Crew was re instructed to do a better job checking the cleanliness of items cleaned.

Item No.	Description	Points Deducted
27	Equipment / utensils non-food-contact surfaces clean	0

Site: VERANDAH GALLEY

Deduction Status: N

Violation: THE TECHNICAL AREA AROUND THE DRIP PAN WAS SOILED WITH GREASE, ESPECIALLY WHERE THE SEALANT WAS PEELING.

Recommendation: 7.5.5.1.3 Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Action: Sealant has been renewed and area cleaned.

Item No.	Description	Points Deducted
33	Decks / bulkheads / deckheads construction, repair, clean	1

Site: PROVISIONS

Deduction Status: Y

Violation: SEVERAL HOLES WERE NOTED IN THE DECKHEAD AND BULKHEAD IN THE FRUIT STORAGE ROOM NEAR THE ENTRANCE.

Recommendation: 7.7.4.1.1 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas shall be constructed and maintained for easy cleaning.

Action: Holes will be closed.

Site: CREW MESS

Deduction Status: Y

Violation: A LOOSE PROFILE STRIP WAS NOTED ON THE BULKHEAD IN THE CORNER NEXT TO THE UNDERCOUNTER REFRIGERATOR.

Recommendation: 7.7.4.1.1 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas shall be constructed and maintained for easy cleaning.

Action: Strip will be reattached.

Site: DINING ROOM

Deduction Status: Y

Violation: THE JUNCTURES BETWEEN THE DECK AND THE WAIT STATIONS WERE NOT COVERED, MAKING CLEANING DIFFICULT.

Recommendation: 7.7.4.1.3 Bulkhead and deck junctures shall be covered.

Action: Will be corrected.

Site: MAIN GALLEY

Deduction Status: Y

Violation: THE DECKHEAD PENETRATION FOR THE OVEN EXHAUST PIPE IN THE BAKERY/PASTRY AREA WAS NOT SEALED PROPERLY, MAKING THIS AREA DIFFICULT TO CLEAN AND ALLOWING A POSSIBLE ENTRANCE FOR PESTS.

Recommendation: 7.7.4.1.1 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas shall be constructed and maintained for easy cleaning. 7.7.4.2.3 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas, shall be maintained in good repair.

Action: Area will be sealed.

Site: MAIN GALLEY

Deduction Status: Y

Violation: PEELING SEALANT WAS NOTED ON THE BULKHEAD NEXT TO THE DEEP FRYER.

Recommendation: 7.7.4.1.1 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas shall be constructed and maintained for easy cleaning.

Action: Sealant was renewed.

Site: MAIN GALLEY

Deduction Status: Y

Violation: CRACKED DECK TILES WERE NOTED THROUGHOUT THE MAIN GALLEY, ESPECIALLY AROUND THE SCUPPERS. GAPS AND PEELING SEALANT WERE NOTED ON THE BULKHEADS AND DECKHEADS THROUGHOUT THE MAIN GALLEY.

Recommendation: 7.7.4.2.3 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas, shall be maintained in good repair. 7.7.4.1.1 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas shall be constructed and maintained for easy cleaning.

Action: There is an ongoing program to maintain facilities. Areas noted will be addressed.

Item No.	Description	Points Deducted
9999	Miscellaneous	0

Site: CORRECTIVE ACTION STATEMENT

Deduction Status: N

Violation: IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY. PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV USE EMAIL MESSAGE SUBJECT LINE: WIND SPIRIT - CAS - 12/13/2003.